



ambiance

ROSÉ SOCIAL CLUB



CÉPAGES

90% Cinsault, 10% Grenache



TERROIR

From the Béziers region, where the vines breathe in the Mediterranean and capture the coolness of the sea breeze.

A perfect balance between generous sunlight and marine breezes that enhance every grape.



VITICULTURE

Carefully pruned vines that focus on quality over quantity. Here, everything is done to preserve balance and freshness. The work is mechanical, from soil to harvest: every vine is managed and selected meticulously to maintain the tension and lightness that define this rosé. Under the Mediterranean sun, each vine produces crisp, vibrant, and refined fruit.



VINIFICATION

Everything is designed for freshness. Grapes are pressed directly, with special attention given to achieving a pale, luminous color. Fermentation in tanks is short and precise: the goal is to extract vibrancy and aromas without weighing down the wine. The result: a rosé that combines freshness, lightness, and crispness.



DÉGUSTATION

Fresh, crisp, radiant. This rosé is not just to be enjoyed; it's an experience. It evokes simple yet precious moments: a summer evening with friends, a sunny lunch, or an impromptu break by the water. It's made to accompany laughter, lingering conversations, and moments when time seems to stand still.



Emotion | Sensation

Crisp | Acidity

Depth | Complexity

Creaminess | Sweetness

Roundness | Body

Brightness | Aromatic

LOGISTIQUE

BOTTLE

Calliope

Height: 30.2 cm

Weight: 1.32 kg

Barcode: 3760411480774

CARTON

Dimensions: 27.6 x 18.4 x 31.2 cm

Weight: 7.7 kg

Units per carton (UCV/Carton): 6

Gencod: -

LAYER

Number of layers: 5

Number of cartons: 20

Cartons per pallet: 100

EUR PALLET

Dimensions: 80 x 120 x 170 cm

Weight: 720 kg

Bottles per pallet: 600

MAISON CHAPE

FRANÇAISE

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